



Application / Control Number 10/777,671

TITLE OF THE INVENTION (Amended)

Prodigy Pizza - John Endicott's Original Low-Carb Pizza
(Substituting Cheese as a base in place of flour in the making of a pizza pie)

CROSS-REFERENCE TO RELATED APPLICATIONS

"Not Applicable"

**STATEMENT REGARDING FEDERALLY SPONSORED RESEARCH OR
DEVELOPMENT**

"Not Applicable"

THE NAMES OF THE PARTIES OF A JOINT RESEARCH AGREEMENT

"Not Applicable"

**INCORPORATION-BY-REFERENCE OF MATERIAL SUBMITTED ON A
COMPACT DISC**

"Not Applicable"

BACKGROUND OF THE INVENTION (Amended)

(1) TECHNICAL FIELD OF THE INVENTION (Amended)

The present invention relates to a method of making a pizza pie that is similar in composition to traditional pizza, but cheese is substituted for flour as a base.

BACKGROUND OF THE INVENTION (Amended)

The present invention relates to a method of making a pizza pie that is similar in taste and composition to traditional pizza, but the primary element, the crust is very different and unique. The taste of method is much more rich and satisfying than traditional pizzas utilizing a flour crust. Each serving of this pizza pie contains only about 6 grams of carbohydrates as compared to 25 to 50 in traditional pizzas (based on six slices of a twelve inch pizza pie).

In traditional pizzas, the base or crust of the pizza is made of wheat flour (which is high in carbohydrates), and then the traditional toppings of choice are added. In contrast to traditional pizza composition, our invention uses a base and sides made of sliced provolone (or mozzarella), and can be multi-layered, if desired.

After the first or base layer of provolone (or mozzarella) is applied to the greased pizza pan, the pizza sauce is added, followed by the toppings of choice, then a small amount of shredded cheese after each topping (to help bind the toppings). After all toppings are in place the entire pie will be covered by yet another layer of sliced cheese, such as provolone (or mozzarella) as a top covering. In the baking process the top, side layer & bottom layers bond together, with any small cracks between slices of cheese on the base being sealed, and the toppings and their flavors are sealed inside. Additional research has shown that the use of Provolone as a base & top increases the richness of taste far greater than that of using mozzarella.

Suggested initial baking instructions are as follows: The pizza pie should be baked traditional oven on 300 degrees for about 15 minutes. After baking, a resting period of about 15 minutes is recommended, thus allowing the pizza to cool and solidify before slicing.

In mass production of this pizza pie would be pre baked at the factory, and thus the entire outside of the pizza pie would be formed and internal contents sealed, the pizza pie would be baked at the factory, then frozen, then ready to be micro waved or reheated by the consumer at home. This allows the pizza to retain its integrity in transit to the retail outlet and the final consumer. The pizza pie can then be package as a low-carbohydrate alternative to traditional pizza pies. Many individual on carbohydrate restricted diet can enjoy the taste and relative texture of pizza pie without the worry of the consumption of excess carbohydrates.

(2) Description of Related Art including information disclosed under 37 CFR 1.97 and 1.98

BRIEF DESCRIPTION OF THE SEVERAL VIEWS OF THE DRAWING (S)

Figure 1, in referring to the drawings, is the application of the cheese base in place of the traditional flour crust.

Figure 2, in referring to the drawings, is the application of sauce then a topping.

Figure 3, in referring to the drawings, is the application of shredded cheese on top of the sauce and a topping.

Figure 4, in referring to the drawings, is the application of cheese on top of the sauce and all of the toppings to seal the entire contents. *(Amended)*

Figure 5, in referring to the drawings, is a cross sectional view of the contents i.e. is the application of cheese on top of the sauce and all of the toppings all the way down to the cheese as a base on the bottom.

BRIEF SUMMARY OF THE INVENTION

The process of substituting cheese, as a base, is disclosed as the laying down of a base of cheese on the bottom of the pizza pan and around the sides, applying the desired toppings, applying the top layer of cheese even with all of the sides, cooking the pizza for a predetermined time period, and then, allowing the pizza to cool to near room temperature. By preparing the pizza in accordance with this method the sides and bottom forms a bond with the cheese on top of the pizza sealing in the contents. This process allows a relatively solid body to hold on to and to hold the internal contents together while being consumed.

A wide variety of internal topping can be incorporated into this pizza pie's design to vary its taste to suit any potential customer in commercial demands. Moreover, because of its uniqueness in being a lower carbohydrate food, specific diets by specific groups of people will be benefited.

DETAILED DESCRIPTION OF THE INVENTION

Referring now to the figures contained and their like references numbers,

Figure 1, in referring to the drawings, is the application of the cheese base in place of the traditional flour crust. This illustration is the first application of the cheese base. The application of cheese used in the drawing and the invention was 4 inch slices of provolone or any firm cheese.

Figure 2, in referring to the drawings, is the application of sauce then a topping. The sauce is applied in the center and then evenly distributed over the pizza.

Figure 3, in referring to the drawings, is the application of shredded cheese on top of the sauce and a topping. The cheese is a binding agent used in order to hold the topping intact.

Figure 4, in referring to the drawings, is the application of cheese on top of the sauce and all of the toppings to seal the entire contents. The last application of cheese ensures the toppings and all of the contents are sealed and ready to bake, be cooked, then consumed.

Figure 5, in referring to the drawings, is a cross sectional view of the contents i.e. is the application of cheese on top of the sauce and all of the toppings all the way down to the cheese as a base on the bottom.